

# recette

## dinner

Our menu is designed for you to construct your meal in accordance to your appetite- from one plate to a venturesome tasting. All dishes are served in a generous tasting portion.

We will gladly pair wines with each course.

### SNACKS

Olives, Mixed & Marinated .....	4
Pork Belly, Grapes, Tarragon, Greek Yogurt .....	7
Chickpeas, Cucumber, Curry, Bottarga .....	6
Crispy Giant Clam, Chili Compote, Cherry Pepper, Lime .....	8

### CHARCUTERIE

**pickled vegetables, grain mustard** ..... 10 each / 20 assorted

Prosciutto Cotto	Foie Gras Parfait
Cacciatore	Tête de Cochon

**CHEESE jam, artisanal bread** ..... 6 each / 13 assorted

Young Manchego • <i>sheep, spain</i>	Banon • <i>goat, france</i>
Comté • <i>cow, france</i>	Shropshire Blue • <i>cow, france</i>

### PLATES

Wild Arugula, Kumquats, Mint, Lemon, Hazelnuts .....	8
Hamachi Crudo, Uni, Blood Orange, Jalapeño, Mache .....	15
Raw Fluke, Watercress, Shaved Fennel, Caviar Sabayon .....	13
Duck Carpaccio, Chicken Liver Mousse, Apple, Thyme .....	12
Branzino, Beluga Lentils, Roasted Parsnip Purée, Meyer Lemon .....	16
Black Cod, Smoked Bacon, Savoy Cabbage, Chanterelles, Shellfish Emulsion .....	17
Roasted Scallop, Coconut Saffron "Stew," Mussels, Celery Root, Basil .....	15
Crispy Sweetbread, Escarole, Brown Butter, Lemon, Capers, Parsley .....	16
Roasted Foie Gras, Fig Jam, Poppy Seed Sablé, "Aigre-Doux" .....	18
Poussin, Baby Winter Vegetables, "Pot of Grits," Grain Mustard Soubise .....	16
Berkshire Pork Belly, Rock Shrimp, Baby Turnips, Romesco, Sherry Caramel .....	16
Brandt Beef Strip, Chestnut Purée, Onion Ring, Caramelized Brussels Sprouts .....	19

### SIDES

Duck Fat Fingerlings .....	5
Caramelized Brussels Sprouts .....	4
Anson Mills "Pot of Grits" .....	5
Roasted Root Vegetables .....	4

For parties of 6 or more, 18% gratuity will be included.